LIBRARY
RECEIVED
JUN 5 915
U.S. Department of Agriculture

THE NEGRO FARMER

VOL. 2, NO. 11—TUSKEGEE INSTITUTE, ALABAMA, JUNE 19, 1915

A "Rosenwald" School

And one type of colored citizen who has helped secure one for his community—MR. ELI MADISON of Madison Park, Alabama. Mr. Julius Rosenwald gives money to build colored rural schools if the communities will raise their share

BUSINESS STATIONERY PRINTED FOR FARMERS

100 Letterheads and 100 good Envelopes neatly printed for 70c postpaid. Send copy. Address:

PROGRESSIVE PRINTING CO., Hamlet, N. C.

KENTUCKY JACKS, SADDLERS AND PERCHERONS

Fine Kentucky Mammoth Jacks and Jennetts. Saddle Stallions Mares and Geldings. Percheron Stallions and Mares. Short-horn Herford, Holstein and Jersey Cattle. Write us describing your wants.

THE COOK FARMS, Box 436-AA Lexington, Kentucky

"Getting the Last Drop"

Blatchford's Calf Meal

As good as New Milk at half the Cost

100 pounds makes 100 gallons of Perfect Milk Substitute.

Send for pamphlet, **"How to Raise Calves Cheaply and Successfully Without Milk."**

At your Dealers or

BLATCHFORD'S CALF MEAL FACTORY
WAUKEGAN - - - ILLINOIS

THE SOUTHERN SALES COMPANY
Atlanta, Georgia

DELEGATE
42ND ANNUAL SESSION
BAPTIST ASSOCIATION,
MT. MORIAH
Baptist Church,
MERIDIAN, MISS.
OCT. 15-18
1914.

Badges and Banners

You don't need these articles often---but when you do, you want good work, and at reasonable prices.

Our Badge and Banner department is under an experienced man—we can fill your order promptly for anything needed in your Lodge. Tell us your needs and we will send you a drawing and quote you a low price.

Dixie Seal and Stamp Company
Atlanta, Georgia

The STAR HAIR GROWER

Wondertul Hair Dressing and Grower
1,000 Agents Good Money Made

I want agents in every city and village to sell THE STAR HAIR GROWER. This is a wonderful preparation. Can be used as a straightener with or without Irons. Sells for 25c. a Box. One 25c. box will prove its value. Any person who will use it will be convinced. No matter what has failed to grow your hair just give THE STAR HAIR GROWER a trial and you will be convinced.

Send 25c for full size box, If you wish to be an agent send $1.00 and I will send you a full supply so that you may begin at once, also agents' terms. Send all money by money order.

The Star Hair Grower Manufacturer
1113 Clark St. Evanston, Ill.

Calumet Tea & Coffee Company

409-411 W. Huron Street, Chicago

Manufacturers of Ariston Goods Importers of Teas and Co.

THE NEGRO FARMER

Published Bi-Weekly in the Interest of the Home, Farm and Garden; especially devoted to the Interest of Negro Land Owners and Tenant Farmers and Those Who Employ Negro Labor. The Only Negro Farm Newspaper in the World to be Circulated Among 2,000,000 Black Farmers

Vol. 2, No. 11 TUSKEGEE INSTITUTE, ALA., JUNE 19, 1915 5c Per Copy. $1.00 Per Year

WHEN, WHAT, AND HOW TO CAN AND PRESERVE FRUITS AND VEGETABLES IN THE HOME (Condensed)

There is without doubt no activity connected with the farm or garden of greater importance than the canning and preserving of fruits and vegetables. The following are some of the strongest arguments in its favor:

1. It is the easiest, cheapest, quickest, and best method yet devised by which we can have plenty of good, wholesome fruits and vegetables at a time when the fresh article is out of season.

2. Fruits and vegetables can be preserved, dried, and canned that otherwise would go to waste, such as that which is below marketable size, lop-sided, specked, or deformed in other ways.

3. There is always a market for choice, home-canned goods, and many are the quarters, dimes and nickels that can be taken in this way.

4. It is a noticeable fact (all other things being equal) that those who partake freely of fruits and vegetables every day have the clearest minds and the strongest and healthiest bodies.

5. With plenty of fruits and vegetables in the pantry or cellar, there is absolutely no excuse for suffering from hunger. It is astonishing how it cuts down the cost of living.

It is estimated that fully two-thirds of our fruits and half our vegetables go to waste every year, which, if canned, preserved, or dried, would furnish nutritious and palatable dainties sufficient to last throughout the winter and spring months.

PREPARATION

An ordinary iron or tin wash boiler, with a heavy wire or slatted bottom, will answer the purpose for cooking. Thoroughly cleanse the jars; fill; place them in the cooker so that they will not touch each other; pour three or four inches of water in the cooker; put on the cover, and steam briskly the length of time necessary for the particular fruit or vegetable you are canning.

METHODS

It is practically impossible to lay down an absolute rule as to the exact time and manner of preserving fruits and vegetables, so much depends upon the state of ripeness, the variety, and methods used. With the intelligent person a few simple general rules, coupled with a little experience, will enable anyone in a very short time to become quite expert at this very profitable, interesting, and fascinating work.

THINGS TO BEAR IN MIND

1. Everything must be scrupulously clean.

2. That success depends upon complete cooking or sterilization, which kills all germ life.

3. That vegetables, fish, meats, and all foods except fruit must always be cooked in the glass jar or can, and not exposed to the air after sterilization.

4. That fruits are more delicate and delicious in flavor when cooked in the jars or cans, but may be thoroughly cooked in a porcelain or granite-lined kettle. For this process the jars or cans must be kept in boiling hot-water; pour out the water, one at a time; fill, and seal at once.

The flavor, however, is never so fine or the fruit so attractive, and it is more likely to mould or spoil.

5. That the sealing must be perfectly done, or the fruit or vegetable will spoil.

6. That glass jars must be wrapped in thick paper or put in a cool, dark place if you wish the color to remain bright and pretty, and the flavor to be the richest and best.

CANNING CALENDAR

MAY

Continue to can strawberries and asparagus.

Blackberries and Dewberries—In all cases where cans or jars are used they are to be thoroughly cleaned. Use—

12 parts blackberries
2 parts Sugar

Pack tightly in jars, and cook the same as for corn.

Huckleberries—Take—

12 quarts berries
1 quart sugar
1 pint water

Put water, berries, and sugar in the preserving kettle; heat slowly; boil 15 minutes, counting from the time contents of the kettle begin to bubble; pour in hot jars, and seal at once.

Plums—Select firm but well-ripened fruit. Prick with a fork in several places to keep from bursting. Take—

8 quarts Plums
2 quarts sugar

and just enough water to melt the sugar. Add a few of the plums at a time; cook until tender; carefully remove the fruit, and place in jars; boil the syrup until thick; cover the plums and seal. The plums must be kept boiling-hot until sealed. If an especially rich syrup is desired add pound for pound of sugar and fruit.

They may be cooked in the can the same as for strawberries, and the flavor is exceptionally good.

Figs—Take—

8 quarts figs
2 quarts sugar
1 pint water

Put the sugar and water in a preserving kettle; heat slowly until melted; when it begins to boil drop in the figs; boil until they become clear; remove the jar from boiling water; carefully lift out the figs without breaking; fill the jars; cover with the syrup, and seal at once.

Sour Krout—Take a clean keg barrel, or jar; select good firm cabbage heads; remove the outer leaves; wash and quarter as for cooking; shred with a spade, sharp knife, or slaw-cutter until very fine; rub the sides and bottom of the vessel with salt; put in a two- or three-inch layer of shredded cabbage; pound down with a wooden pestle; another layer of cabbage and salt, pounding as before; continue this process until the vessel is as full as you desire; cover over with cabbage leaves, and weigh down with a heavy weight; make a weak brine of salt and water, and cover the cabbage. Use just a trifle more salt than for cooking. Tie a thin cloth over the vessel to keep out worms. Put in a cool dry place

JUNE

Continue the work of May, and in addition begin putting up—

Peaches—Take—

8 quarts peaches
1 quart sugar
3 quarts water

Put the sugar and water together; boil and skim; pare the peaches; cut in halves; remove the stones unless you wish them whole; put in the preserving kettle; cover with the hot syrup; gently boil for fifteen or twenty minutes, skimming carefully; place in hot jars; cover with syrup and seal.

Corn—Sheer off the grains with a sharp knife; pack the jars or cans full; salt to taste; fill them up to the top with cold water; put on the rubber rings, and screw on the tops loosely; keep the water boiling for one hour; remove cover of the boiler, and screw

THE NEGRO FARMER

Published Bi-Weekly in the Interest of the Home, Farm and Garden; especially devoted to the Interest of Negro Land Owners and Tenant Farmers and Those Who Employ Negro Labor. The Only Negro Farm Newspaper in the World to be Circulated Among 2,000,000 Black Farmers

Vol. 2, No. 11 TUSKEGEE INSTITUTE, ALA., JUNE 19, 1915 5c Per Copy. $1.00 Per Year

WHEN, WHAT, AND HOW TO CAN AND PRESERVE FRUITS AND VEGETABLES IN THE HOME (Condensed)

There is without doubt no activity connected with the farm or garden of greater importance than the canning and preserving of fruits and vegetables. The following are some of the strongest arguments in its favor:

1. It is the easiest, cheapest, quickest, and best method yet devised by which we can have plenty of good, wholesome fruits and vegetables at a time when the fresh article is out of season.

2. Fruits and vegetables can be preserved, dried, and canned that otherwise would go to waste, such as that which is below marketable size, lop-sided, specked, or deformed in other ways.

3. There is always a market for choice, home-canned goods, and many are the quarters, dimes and nickels that can be taken in this way.

4. It is a noticeable fact (all other things being equal) that those who partake freely of fruits and vegetables every day have the clearest minds and the strongest and healthiest bodies.

5. With plenty of fruits and vegetables in the pantry or cellar, there is absolutely no excuse for suffering from hunger. It is astonishing how it cuts down the cost of living.

It is estimated that fully two-thirds of our fruits and half our vegetables go to waste every year, which, if canned, preserved, or dried, would furnish nutritious and palatable dainties sufficient to last throughout the winter and spring months.

PREPARATION

An ordinary iron or tin wash boiler, with a heavy wire or slatted bottom, will answer the purpose for cooking. Thoroughly cleanse the jars; fill; place them in the cooker so that they will not touch each other; pour three or four inches of water in the cooker; put on the cover, and steam briskly the length of time necessary for the particular fruit or vegetable you are canning.

METHODS

It is practically impossible to lay down an absolute rule as to the exact time and manner of preserving fruits and vegetables, so much depends upon the state of ripeness, the variety, and methods used. With the intelligent person a few simple general rules, coupled with a little experience, will enable anyone in a very short time to become quite expert at this very profitable, interesting, and fascinating work.

THINGS TO BEAR IN MIND

1. Everything must be scrupulously clean.

2. That success depends upon complete cooking or sterilization, which kills all germ life.

3. That vegetables, fish, meats, and all foods except fruit must always be cooked in the glass jar or can, and not exposed to the air after sterilization.

4. That fruits are more delicate and delicious in flavor when cooked in the jars or cans, but may be thoroughly cooked in a porcelain or granite-lined kettle. For this process the jars or cans must be kept in boiling hot-water; pour out the water, one at a time; fill, and seal at once.

The flavor, however, is never so fine or the fruit so attractive, and it is more likely to mould or spoil.

5. That the sealing must be perfectly done, or the fruit or vegetable will spoil.

6. That glass jars must be wrapped in thick paper or put in a cool, dark place if you wish the color to remain bright and pretty, and the flavor to be the richest and best.

CANNING CALENDAR

MAY

Continue to can strawberries and asparagus.

Blackberries and Dewberries—In all cases where cans or jars are used they are to be thoroughly cleaned. Use—

12 parts blackberries
2 parts Sugar

Pack tightly in jars, and cook the same as for corn.

Huckleberries—Take—

12 quarts berries
1 quart sugar
1 pint water

Put water, berries, and sugar in the preserving kettle; heat slowly; boil 15 minutes, counting from the time contents of the kettle begin to bubble; pour in hot jars, and seal at once.

Plums—Select firm but well-ripened fruit. Prick with a fork in several places to keep from bursting. Take—

8 quarts Plums
2 quarts sugar

and just enough water to melt the sugar. Add a few of the plums at a time; cook until tender; carefully remove the fruit, and place in jars; boil the syrup until thick; cover the plums and seal. The plums must be kept boiling-hot until sealed. If an especially rich syrup is desired add pound for pound of sugar and fruit.

They may be cooked in the can the same as for strawberries, and the flavor is exceptionally good.

Figs—Take—

8 quarts figs
2 quarts sugar
1 pint water

Put the sugar and water in a preserving kettle; heat slowly until melted; when it begins to boil drop in the figs; boil until they become clear; remove the jar from boiling water; carefully lift out the figs without breaking; fill the jars; cover with the syrup, and seal at once.

Sour Krout—Take a clean keg barrel, or jar; select good firm cabbage heads; remove the outer leaves; wash and quarter as for cooking; shred with a spade, sharp knife, or slaw-cutter until very fine; rub the sides and bottom of the vessel with salt; put in a two- or three-inch layer of shredded cabbage; pound down with a wooden pestle; another layer of cabbage and salt, pounding as before; continue this process until the vessel is as full as you desire; cover over with cabbage leaves, and weigh down with a heavy weight; make a weak brine of salt and water, and cover the cabbage. Use just a trifle more salt than for cooking. Tie a thin cloth over the vessel to keep out worms. Put in a cool dry place

JUNE

Continue the work of May, and in addition begin putting up—

Peaches—Take—

8 quarts peaches
1 quart sugar
3 quarts water

Put the sugar and water together; boil and skim; pare the peaches; cut in halves; remove the stones unless you wish them whole; put in the preserving kettle; cover with the hot syrup; gently boil for fifteen or twenty minutes, skimming carefully; place in hot jars; cover with syrup and seal.

Corn—Sheer off the grains with a sharp knife; pack the jars or cans full; salt to taste; fill them up to the top with cold water; put on the rubber rings, and screw on the tops loosely; keep the water boiling for one hour; remove cover of the boiler, and screw

down the caps. On the second day loosen caps, and boil again for one hour. Seal again, and repeat same the third day. They may now be permanently sealed and placed in a cool, dry, dark place.

String Beans—String, top, and tail exactly as for cooking; pack tightly in the jars or cans, and treat the same as for corn.

Okra—(Use only tender okra)—Wash in cold water; cut off the stems and tips, leave whole or split as desired, treat the same as for corn.

Beets—Wash young, tender beets; prepare the same as for cooking; cook until done; remove the skins; cut in thin slices, pack into the jars, and treat the same as for corn. If a pickle is desired mix equal parts of good vinegar and water, and sweeten to taste, and cover the beets with the mixture instead of water. (Use only glass jars with glass tops where vinegar is used.)

Tomatoes—Take nice ripe tomatoes dip them in boiling water for a few minutes; immediately plunge into cold water; remove the skins; fill the cans and treat the same as for corn. Two tablespoons of sugar to the half-gallon will improve the flavor.

Egg Plant—Peel and cut into cubes or slices about an inch thick; drop in boiling water for 15 or 20 minutes; pack in jars or cans, and treat the same as for corn.

Lima Beans—Shell, wash in cold water, and treat same as for corn.

Parsnips, Carrots, and Squash—Wash, peel, and grate; slice or cut in discs (squares); fill the cans and treat the same as for corn.

JULY, AUGUST, SEPTEMBER, OCTOBER, AND NOVEMBER

Continue the work of June and begin putting up—

Grapes, Muscadines, and Scuppernongs—Take—

6 quarts grapes
1 quart sugar
1 gill water

Squeeze the pulp of the grapes out of the skins; cook the pulp five minutes, and then rub through a sieve fine enough to hold back the seeds; put the water, skins and pulp into the preserving kettle, and heat slowly to the boiling point; skim the fruit, and add the sugar; boil 15 minutes; pour into hot jars, and seal.

Pumpkins—Wash, peel, and grate; slice or cut into discs (squares) fill the cans and treat the same as for corn.

Pears and Apples—Treat exactly the same as for peaches. If they are hard boil until tender.

In canning fruit no sugar need be used at all, but it makes a much choicer product where it is used.

Quincedonias—Take—

4½ quarts of pared, cored, and quartered quincedonias
1¾ quarts sugar
2½ quarts water

After paring and quartering drop the pieces into cold water: wash and put into a porcelain-lined or granite preserving kettle; cover with cold water; heat slowly, and cook until tender. As soon as the pieces become tender take them out and drain. When all has been cooked strain the liquor through two thicknesses of cheesecloth. Now take two quarts and a half of the strained liquid and sugar in the preserving kettle; stir over the fire until well dissolved; when it boils skim it thoroughly; put in the cooked fruit; boil gently for about 20 minutes; put in hot jars; cover with the syrup, and seal at once.

Jellies—Put the fruit in a stone jar placed in a boiler of hot water. When the fruit is sufficiently softened strain through a thin muslin bag; place juice in a preserving kettle, and allow one pound of sugar to a pint of juice (1⅛ of a pound if the juice is very sour). While heating juice, place the sugar in a dish in the oven; allow juice to boil twenty minutes; add heated sugar; let all come to a boil and remove from fire; having scalded the glasses, pour them brimful and allow to stand in the sun for a day or until the jelly is thoroughly set; cover with melted paraffin or with tissue paper saturated with brandy.

Pickles—Cucumbers, small, green cantaloupes, citron, watermelon rinds, green beans, cabbage, green tomatoes, etc., may be packed down in brine (salt and water) made strong enough to float a fresh egg; packed tightly in wooden or stone vessels. When desired for pickles soak in cold water until all the salt is out, and proceed in the usual manner for sweet, sour, or spiced pickles.

Sweet Potatoes—Select medium-sized potatoes; boil until two-thirds done; scrape off the skins; cut (if too large for the cans) into thick slices or strips; pack in the jars or cans tightly; cover with a thin syrup of water and sugar (1½ pounds of sugar to one gallon of water); treat afterwards exactly as for corn.

DRYING FRUITS AND VEGETABLES

Corn—Corn is delicious when dried. Take tender roasting ears; steam until nearly done; cut from the cob with a sharp knife; spread thinly upon boards or dishes; put in the sun to dry. If the tops of the grains are shaved off and the pulp scraped out, leaving most of the husk on the cob, it makes a much finer product. In cooking, it should be soaked for an hour or two in cold water before the final cooking.

CAUTION—In drying any fruit or vegetable, wire screen, mosquito netting, etc., should be stretched over a suitable frame to keep off flies.

Okra—Steam until two-thirds done; split in quarters the thickest pods, and dry the same as corn.

Pumpkin—Peel and cut in discs about an inch thick or in thin slices; spread in the sun to dry; soak several hours in cold water before cooking.

Apples—Peel, quarter, and core the apples; spread in the sun to dry.

Peaches and Pears—Prepare the same as for apples.

Peach Leather—(delicious)—Take over-ripe peaches; peel, seed, and mash the flesh to a pulp; spread on platters, and dry in the sun or oven.

Strawberry Leather—(delicious)—Made the same as peach leather.

Fig Leather—Take very ripe figs; make the same as for peach or strawberry—one-half figs and one-half peaches make a very fine leather.

INSECTS

In this climate insects are very troublesome to dried fruit or vegetables. I have had excellent success by putting the dried fruit or vegetables in the oven and heating them real hot, sufficient to kill any lurking insects or their eggs; then pouring them into clean paper bags, tying the mouth tightly and suspending the bags. Not a single insect was ever found in the bags, although they were kept several months.

The above are only a few of the many ways in which fruit may be kept by canning, preserving, drying, etc. The thrifty housewife will readily see from the preceding suggestions how she can make many delicious and nutritious things not even mentioned here.

GEO. W. CARVER, M. S. Agr.,
Tuskegee Institute Experiment Station.

Bulletin 27.

CONTROL OF POTATO INSECTS

Arsenical Poisons.—In general, the biting, foliage eating insects may be controlled by using an arsenical poison. Of these, lead arsenate is preferable, although paris green is probably more widely used, especially against the Colorado beetles.

Lead Arsenate Paste.—This insecticide is now used to a large extent. It has distinct advantages over paris green since it adheres better to foliage and holds in suspension better in water. Four to six pounds of the paste, thoroughly mixed in a small quantity should be used to each 100 gallons of water. Lead arsenate may be used alone, or in combination with bordeaux mixture, on potatoes.

Lead Arsenate Powder.—This has certain advantages over the paste. It is more easily shipped and cannot dry out as the paste does. On account of being dry, less amounts need be used; 2 or 3 pounds for each 100 gallons of water is sufficient for ordinary purposes.

Paris Green.—This is often used dry for the Colorado potato beetle, but should be mixed 1 part to 20 parts of cheap flour or air slacked lime. When used as a liquid spray, 1 pound of paris green is enough for 100 gallons of water, but some freshly slacked lime should be added, about 2 pounds for 100 gallons. Some people appear to think that adding more poison in some way will

make up for careless work. But it stands to reason that if poison is not put where the insects will get it, it will not be effective.

Contact Poisons.—Several insecticides may be used for sucking insects, such as the potato aphid and the apple leaf-hopper, both of which may injure potato foliage seriously.

Kerosene Emulsion.—This is made as follows:

Kerosene, 2 gallons
Water, 1 gallon
Soap, 1-2 pound

This makes the stock solution, which must be diluted before spraying. The soap is dissolved by boiling in water and is then churned up with the kerosene until the two are emulsified into a white, creamy mixture. This stock solution is then diluted with water, while still warm, to the required amount. To obtain a solution containing 10 per cent kerosene, 1 part of the stock solution, prepared as above, should be diluted with 6 2-3 parts of water. In making kerosene emulsion, care must be taken to secure a good mixture of the soap and the oil. Otherwise, the spray may be pure kerosene part of the time and cause damage to foliage.

Soap Solutions.—Whale oil soap or common white laundry soap is an excellent insecticide for soft bodied insects. It is prepared by simply boiling the soap in water until dissolved, then diluting with water. One pound of soap to 8 gallons of water is a strength often used.

Black Leaf-40.—This is a commercial tobacco product that has proved very effective against plant lice of various kinds. It may be used as weak as one part to 1,000 parts of water. However, it is well to try a sample at this strength, to be sure that it actually kills the insect for which it is used. Since the effect is noticed readily, this may be done with little trouble.

Poisoned Bait.—Both this and poisoned bran mash are used against cutworms. The poisoned bait is merely some clover, or even some succulent weed, sprayed with paris green or some other arsenical, cut and spread out in small heaps where the cutworms are abundant. The arsenical may be used at the same strength suggested for spraying potato foliage. The cutting should be done in the late afternoon and the green stuff spread out that evening. It will attract large numbers of larvae in the early morning before drying out. After dying, of course, it is not effective.

Poison Bran Marsh.—This is made by mixing a pound of paris green with 25 pounds of bran or middlings. This is moistened by adding a gallon of water, into which has been stirred a quart or two of cheap molasses. Enough should be added to make a stiff mash. In a potato field a heaping tablespoonful should be applied every two or three feet in the row, and more if many cutworms are present. All poultry should be kept away from the poisoned bran, else dead chickens may result. Like the poisoned bait, this material should be applied towards evening.

Bordeaux Mixture.—On account of the deterrent effect of bordeaux mixture on the potato flea-beetle, the formula for that fungicide may well be given here. In the spraying calendar (Bulletin 127) Prof. S. A. Beach advises the 6-6-50 strength of bordeaux mixture in treating potatoes for blight. This is made as follows, quoting from Bulletin 127:

Copper sulphate (blue vitrol)	6 pounds
Quicklime (not slaked)	6 pounds
Water	50 Gallons

—*Bulletin 155, Iowa Agricultural Exp. Station.*

CARE OF THE FEET

This is the time of the year when many people wear low shoes as a matter of necessity and of comfort. For the individual who is annoyed with excessive perspiration, or the sensitiveness that comes from our alkali dust the formula used in the German army for "sweating and sore" feet is helpful. This is as follows: Salicylic acid, 3 parts; magnesiumsilicate, 87 parts, any bland powder to make 100 parts.

If you are a tender foot and can arrange the time at noon, a hot soapy foot bath, fresh stockings, and different shoes add greatly to one's comfort.

CHARLOTTE A. BAKER
Colorado Agricultural College, Fort Collins, Colo.

—*News Notes Colorado Agricultural College*

CABBAGE APHIS

This aphis, commonly called the cabbage louse, occasionally causes serious loss. The attacks usually occur after the plants are partly grown. The lice suck the juices from the leaves and cause the leaves to curl. After this curling occurs it is difficult to get at the insects to kill them. The multiplication of these insects is so rapid that the infestation soon spreads and becomes a serious menace to the crop if not checked.

REMEDIES

Ordinarily this pest is held in control by parasites. When the parasites do not prevent the multiplication of the lice they can be held down by spraying the infested plants with some contact poison as tobacco decoction or kerosene emulsion.

CABBAGE WORM

The common green cabbage worms that eat the leaves of the cabbage and cauliflower are the larvae of the small yellow, white or spotted butterflies that may be seen flying over the plants during the growing season. The larvae of these butterflies are so nearly alike in appearance and habits that they are hard to distinguish and may all be treated in the same way.

Little or no attention is paid to them in the larger fields, as they seldom become numerous enough there to cause serious damage. The only effectual remedy is to dust on some form of arsenical poison, as Paris green, before the plants are too much matured. There is comparatively little danger in using these remedies on cabbage, as the head is formed from the center, so that what little poison adheres to the plant will be on the old outside leaves rather than in the edible portion of the head—*The Colorado Experiment Station.*

LEWIS DRUG AND SEED STORE

THE REXALL STORE.

School Books and School Supplies. Kodaks, Fine Candies, Rubber Goods, Stationery, Toilet Articles. The latest popular Songs & Magazines. Everything in the Drug Line. Prices are Right Service the Best.

The only drug store in town that has a Refrigerator Candy Case

Tuskegee, Alabama.
Below the Post Office

FOR SALE POLAND CHINA PIGS bred gilts and sows, two Hornless Shorthorn bull calves. J. S. Officer, Sparta, Tenn.

No. 4 Special Buggy
Highest Grade
A Value Unequaled. Sold on $1.00 Profit Margin
From Factory to User
Write for prices and other styles. Send for catalog.
Only $68

C. R. PATTERSON & SONS, Greenfield, O.
Largest Negro Carriage Concern in the United States

KIMO Shoe Polish Outfit
Clean - Compact
Always Ready For Use.

No more tin boxes to break the nails - for KIMO comes to you in a COLLAPSIBLE TUBE which prevents its drying up. Squeeze a little out onto the shoe
No dirty brush - (you don't need one with KIMO) no muss - no soiled hands. The KIMO MITT prevents all this and gives you a Brilliant Shine.
Each KIMO OUTFIT consists of a COLLAPSIBLE TUBE of blacking, patented polishing mitt and a mud scraper, all securely packed in handsome Metal Case. Complete Outfit, your choice of Polish, Black, Tan or White, 42c P. Paid.

Edwards Sales Co.
Box 148 Lima, Ohio

Bernard Frank & Co.
Wholesale Dry Goods, Notions and Gents' Furnishing Goods
Corner Lee and Tallapoosa Sts.
Montgomery, Ala.
New York Office 413 Leonard St.

THE NEGRO FARMER

Published Every Other Week, in The Negro Farmer Building, Greenwood, by THE NEGRO FARMER PUBLISHING CO.

ISAAC FISHER....Editor and Business Mgr.

Entered as Second-Class Mail Matter, February 14, 1914, at the Post Office at Tuskegee Institute, Alabama, under the Act of March 3, 1879.

Subscription Price:

Per copy.....5 cents
Per year, post-paid.....$1.00
Six months..... .50
Three months..... .40
Foreign subscriptions, per year..... 2.25

How to Remit:

Send money by postal money order, express order, or registered letter. Stamps in good condition are accepted for small amounts

Advertising Rates

may be had on application. No liquor advertisements accepted.

In case of removal, be sure to notify us. If you fail to receive the paper regularly after subscribing for it, or if any error is noticed, subscribers will greatly help the paper by notifying us.

SATURDAY, JUNE 19, 1915

MEMBER NATIONAL NEGRO PRESS ASSOCIATION

The Editor's Page

IF YOU CAN'T SUPPORT YOUR "CHIEF"—GET OUT!

William Jennings Bryan, "Boy Orator of the Platte," three times nominee of the Democratic Party for the presidency of the United States, and late Secretary of State, has taught the world a valuable lesson by resigning his position as our "Secretary for Foreign Affairs." The effect of his action upon international affairs will be far-reaching; but I am not going to consider that now. I am concerned, rather, with the great moral truth which his resignation proclaims.

Two Strong, Wise Men—Both Patriots

Woodrow Wilson is President of the United States. No one would be silly enough to claim that he is the most learned man in America; but he is President of the United States. I daresay that the "woods are full" of men who could teach Mr. Wilson statecraft for years and years; but Mr. Wilson is President of the United States, elected by the people for that high position. I would not jeopardize my little standing as a student of history by asserting that Mr. Wilson is the wisest and most patriotic President that the country has had; but Mr. Wilson is now President of the United States. Have I made that last fact clear? I hope I have.

William Jennings Bryan, until a few days ago, was our Secretary of State. In many ways he was a remarkable man, but he was not President of the United States. President Woodrow Wilson was his "Chief," and to him he owed allegiance. Mr. Bryan was an advocate of peace—By the way! if you ever get a chance you must go and hear him deliver his famous oration on "The Prince of Peace." To him the prospect of a war between the United States and any other country was a calamity to be avoided, if it could be done with honor, and he believed it could. That was a patriotic view to take.

President Wilson also had some views about this war "business," but they did not agree with Mr. Bryan's. (I must not express the President's views, because that is not proper at present.) And so there we were. Whose views should prevail? Mr. Bryan is a gentleman; so is Mr. Wilson. Mr. Wilson is a famous man; so is Mr. Bryan. Mr. Bryan is a patriot; so is Mr. Wilson. Mr. Wilson is strong with his party; so is Mr. Bryan. Mr. Bryan knows statecraft; so does Mr. Wilson. Mr. Wilson is conscientious; so is Mr. Bryan. But here is the difference:

One Was the "Chief;" the Other Was—Not

Mr. Wilson, the man, possesses few, if any, points of superiority over Mr. Bryan, the man; but **Mr. Wilson is the President of the United States**; and on a disputed question between himself and a subordinate, however learned, wise, patriotic or important the latter, it is proper, it is fitting, it is best that Mr. Wilson's view should prevail. The country is looking to President Wilson to guide it through these dangerous times. If he succeeds it will be no more than what the country expects; if he fails, it will hold him, not Mr. Bryan, not Mr. Attorney-General, not Mr. McAdoo, not Mr. Houston, not Mr. Anybody Else responsible. If each cabinet member holds up the President's hands during the present crisis, the country will not forget them; but it is looking daily to the thin-faced,white-headed, careworn Woodrow Wilson, President of the United States, to do what should and ought to be done, within the sphere of Executive Duties, and to prevent the doing of that which should and ought not to be done; and the "biggest" man in the cabinet is a dwarf by the side of the President, who is the "Chief;" for the latter is the visible representative of the might and power and glory of the United States. If a cabinet member fails we charge his failure up to President Wilson; and if President Wilson fails we charge his failure up to President Wilson. Rightly then we must permit the President to follow his own best judgment, for he is answerable directly to the people; but his cabinet is not.

"The Conclusion of the Whole Matter."

All these things being true, Mr. Bryan's conscience must have kept thundering in his ears these words: "If you can't support your 'Chief,' get out of his cabinet!" and be it said to Mr. Bryan's credit, he did the manly thing—he got out. One great paper has bitterly arraigned him for resigning at so critical a time. I cannot share this view. There is no harm which his withdrawal from the cabinet could do which would not have been multiplied by his remaining and pulling backward all the time. The "Chief" needs help, not hindrance; encouragement, not blame; faith, not doubting; reasons for going ahead, not arguments for standing still. If his cabinet cannot give these, let them, and it is their duty to, get out.

Do Colored People Need This Lesson?

What a lesson for our colored people—it is a lesson for white people, too, but I am not talking to them.

Go with me into many colored schools all over the country; and, with some notable exceptions, I will show you quite a few men and women who are neither supporting the "Chief" nor getting out. Their reasons are that the "Chief" isn't worthy of support. Visit with me the many churches and you will often find strong men who do not support the "Chief," because "he's all wrong." Talk with our business men and you will find that in many of their organizations the under officials will not support the "Chief," because "he doesn't know what he is doing." And

everywhere you turn you will hear reasons advanced why men and women who are responsible to a "Chief" are not supporting him.

What to Do

If the "Chief is so unworthy that you can't support him without doing violence to your conscience, and you can't get the man to change, get out and show the people what is wrong. If you are not willing to do this, your fine principles are not worth much. If you stay with the man you are morally bound to support him, or else convict yourself of hypocrisy and disloyalty; and you are nothing but a spy for those who are opposed to your "Chief." In the armies of the world, traitors and spies are usually put to death. It still remains true now as of old that "A house divided against itself cannot stand."

—ISAAC FISHER.

SUMMER CARE OF FARM FOALS

The first summer is the time when growth can be put on the colt, cheapest and most profitably. Plenty of feed is necessary for best growth and development. Of all feeds, the mother's milk is of greatest importance. It is essential that the dam be cared for in such a way as will cause her to yield the biggest supply of milk possible. Mares sucking foals should be fed liberally of clean, healthful, and appetizing foods. It is permissible and usually advisable that the mare be worked. She should, however, be in the hands of the most thoughtful, careful driver and should be handled with good judgment.

Feed and Pasture

After the age of about one month the foal needs food in addition to what it can secure from its mother. Clean, bright oats makes probably the best feed that is available on the farm. A mixture of oats, bran and oil meal proportion of 6-3-1 is splendid if one will go to the trouble of preparing or mixing a feed. Ordinarily a colt will learn to eat the first mouthful from the mother's feed box, but he cannot get enough there. He must have a small box out of reach of the mare, or some place where larger and older stock cannot reach it.

Good pasture is highy important in securing gain and growth. In fact there is no one thing so necessary aside from the mother's milk. If the mare is worked in the field, she and the colt should have the best grass pasture possible at night. Care must be given that pastures are not overstocked and that variety of grassses or succession of pastures is provided to avoid the dry grass in summer. The mare relishes grass and her milk flow is stimulated and increased by good pasture. The colt relishes grass, gets needed exercise, and will thrive best where pasture is abundant.

If the mare and colt are running on pasture, supplemental feed will be needed just the same, especially when the grass begins to dry up. A feeding place should be constructed in such a way that young colts can enter and older stock cannot. Grain should be fed liberally in this separate pen.

Management.

Colts should not follow mares at work in fields during summer and fall.They should be left in clean stalls, paddocks or pastures where they cannot hurt themselves. Colts love company, and where there are a number of colts on the farm, they should be in the same stall, paddock or pasture, while the mares are in the field. Good sense and judgment must be used in allowing the youngster to suckle at noon and evening.

It is very necessary to keep the colt free from accident. Wire cuts, nail pricks, and bruises produce severe losses on many farms where colts are grown. To just the extent that a man keeps his colts free from accident, he increases his profits. Old sagging fences must be straightened up; corner posts must be set; broken boards wihh nails in them must be gathered up. Every precaution possibe must be taken to guard against injury because it means the saving of money.

Flies, too, must be guarded against by having the barn clean and by having manure piles and all breeding ground for flies cleaned up. Shelter from the hot sun in summer is another factor that increases the growth and thrift of the colt and increase the profit to the owner.

It pays well to handle the colts the first summer. They should be broken to halter. Their feet should be picked up and, whenever they need it, trimmed. If they are handled the first summer, much of the work of breaking later will not be necessary. Good care and management the first summer will cause the colt to become a bigger and a more profitable farm product.—H. E. McCartney, Perdue University Ag. Exp. Station.

SIMPLIFIED IRONING

The average farm wife spends many hours during the sweltering heat of summer doing the weekly ironing. With a bit of judicious forethought much of this labor might be saved. By making the children's dresses, rompers, etc., of cotton crepe, which requires no ironing, you can save a world of work each week. This material is also very nice for women's house dresses, work aprons, petticoats and the like. It is very durable, and may be had in a large variety of pretty patterns in both light and dark colors. Prices range from the cheap grade for everyday wear to the more expensive for "dress-up" uses.

Then buy only the knit gauze underwear for yourself and the kiddies; this is cool, easy to wash, requires no ironing, and may be had at a very reasonable price.

If you use a bit of precaution when wringing and hanging the clothes on the line, much unnecessary ironing will be saved. Face towels and dish towels should be folded and run through the wringer, then well stretched when pinned to the line and if neatly and evenly folded look as well as if ironed. Sheets if pulled gently into shape when hung on the line, need only the hems to be ironed to be perfectly nice and smooth. Table cloths are more easily ironed if they are wrung out by hand instead of being put through the wringer, as it requires a great deal of time to smooth out the creases made by the wringer. Bedspreads, either fringed or hemmed, should not be wrung out at all, but hung on the line dripping wet. The weight of the water will cause them to dry without a wrinkle. Pillowcases stretched in shape while drying require only a bit of ironing. Overalls for the wee ones, both little lads and lassies, save countess hours of ironing for mother.

Every woman owes it to herself to eliminate as much unnecessary labor as possible. Ironing piles of starched clothes each week in summer saps the vitality to an alarming degree, and these simple ways of avoiding it should not be passed by.—A. B. R., Successful Farming.

SAVE EGG LOSSES DURING HOT WEATHER

By H. L. Kempster

Statistics show that during the summer months from one-fourth to over one-half the eggs produced in Missouri are a total of partial loss.

Heat is directly or indirectly responsible for a loss to Missouri farmers of two and one-half million dollars worth of eggs annually. Heat causes germ growth, embroyo and mould development, increases evaporation and causes eggs to become bad in a very short time. April eggs are high in quality because of the lower temperature which prevails at that time.

According to studies made at the Missouri College of Agriculture, nearly all of the loss in eggs due to heat can be avoided by the ordinary conveniences that the average farm provides. If farmers would take the same care of eggs that they do of butter before and during the time it is taken to market, there would be practically no loss from heat. Any temperature above 70 degrees is too warm. Even under the best of conditions eggs should be taken to market at least once each week.

Eggs should be collected daily and should be cooled as quickly as possible. A sweet, fresh basement which is cool or a cyclone cellar makes a satisfactory place to store eggs. They may also be kept cool by placing them in a bucket lowered in a well. Avoid storing them in musty basements and keep them away from flies.

If these directions are followed and eggs are carefully protected from heat while being taken to market the value of Missouri's egg crop may be increased two and one-half million dollars during the next four months.

—Missouri Ag'l Exp. Station

THE KIND OF PICTURES LIKED

In response to our request for the opinions of the subscribers as to the kind of pictures liked best, those who do not want agricultural scenes have the best of it.

FARMERS' DICTIONARY

The "Big Words" and Events Explained

WHAT THE UNITED STATES IS CONTENDING FOR

Below will be found the main principles for which the United States is contending with Germany, as brought out in President Wilson's note to that Government:

"Whatever may be the contentions of the Imperial German government regarding the carriage of contraband of war on board the Lusitania or regarding the explosion of that material by the torpedo, it need only be said that in the view of this government these contentions are irrelevant to the question of the legality of the methods used by the German naval authorities in sinking the vessel.

Higher Principles Involved

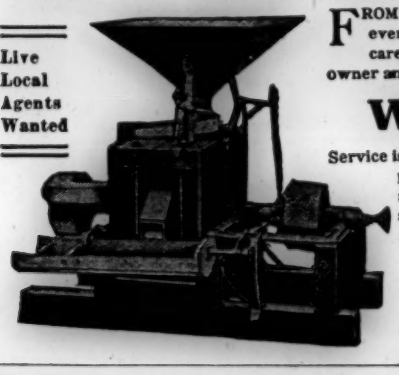
"But the sinking of passenger ships involves principles of humanity which throw into the background any special circumstances of detail that may be thought to affect the cases, principles which lift it, as the Imperial German government will no doubt be quick to to recognize and acknowledge, out of the class of ordinary subjects of diplomatic discussion or of international controversy. Whatever be the other facts regarding the Lusitania, the principal fact is that a great steamer, primarily and chiefly a conveyance for passengers, and carrying more than a thousand souls who had no part or lot in the conduct of the war, was torpedoed and sunk without so much as a challenge or warning, and that men, women and children were sent to their death in circumstances unparalleled in modern warfare. The fact that more than one hundred American citizens were among those who perished made it the duty of the government of the United States to speak of these things and once more, with solemn emphasis, to call the attention of the Imperial German government to the grave responsibility which the government of the United States conceives that it has incurred in this tragic occurrence, and to the indisputable principle upon which that responsibility rests. The government of the United States is contending for something much greater than mere rights of property or privileges of commerce. It is contending for nothing less high and sacred than the rights of humanity, which every government honors itself in respecting and which no government is justified in resigning on behalf of those under it care and authority. Only on her actual resistance to capture or refusal to stop when ordered to do so for the purpose of visit could have afforded the commander of the submarine any justification for so much as putting the lives of those on board the ship in jeopardy. This principle the government of the United States understands the explicit instructions issued on August 3, 1914, by the Imperial German admiralty to its commanders at sea to have recognized and embodied, as do the naval codes of all other nations, and upon it every traveler and seaman had a right to depend. It is upon this principle of humanity as well as upon the law founded upon this principle that the United States must stand.

* * * * * * *

"The government of the United States cannot admit that the proclamation of a war zone from which neutral ships have been warned to keep away may be made to operate as in any degree an abbreviation of the rights either of American ship masters or of American citizens bound on lawful errands as passengers on merchant ships of a belligerent nationality. It does not understand the Imperial German government to question those rights. It understands it also to accept as established beyond question the principle that the lives of non-combatants cannot lawfully or rightfully be put in jeopardy by the capture or destruction of an unresisting merchantman, and to recognize the obligation to take sufficient precaution to ascertain whether a suspected merchantman is in fact of belligerent nationality or is in fact carrying contraband of war under a neutral flag. The government of the United States therefore deems it reasonable to expect that the Imperial German goverment will adopt the measures necessary to put thes principles into practice in respect of the safeguarding of American lives and American ships and asks for assurances that this will be done."

This Mill Is Built to Grind More Meal and Grind It Better Than Any Other Mill Made

Live Local Agents Wanted



FROM the strong, rigid frame to the genuine pebble stone grit buhrs, every detail shows superiority in design and workmanship, and great care to secure a mill that will always be a money maker to its owner and never a disappointment. It is the

Williams Portable Mill

Service is the prime idea. The automatic cleaning device, the oil trap, patent buhr protector, new sifter, modern type ball bearings, and latest and best feeding device, all mean long and perfect service. The best mill in the world, the mill for you. Sold on absolute satisfaction or money back guarantee.

Ask your dealer or write us at once for illustrated catalogue and full particulars. Don't wait.

Williams Mill Manufacturing Co., Ronda, N. C.

The Agricultural and Mechanical College

For the Colored Race

Maintained by the governments of the United States and of North Carolina. Three strong departments: Academic, Agricultural and Mechanical. Night school for the needy students. Well equipped. Trade school courses leading to the degrees of Bachelor of Science in Agriculture and Bachelor of Science in Mechanics. Board, Lodging and Tuition $7.00 per month. Fall term begins September first, 1914.

OPEN ALL THE YEAR ROUND

FOR MALES ONLY

Write at once for catalog or Free Tuition

James B. Dudley, *President*, Greensboro, N. C.

ROSENWALD SCHOOLS

Colored persons interested in the building of better schools for the rural districts would do well to look into the work which Mr. Julius Rosenwald is doing in this direction through the extension department of Tuskegee Institute. If a community will do a part toward the work, Mr. Rosenwald will help.

WINNERS FROM THE SOIL

Colored Heroes of the Farm

The Kaw Valley Truck Farm Company

The following account taken word for word from the proceedings of the National Negro Business League, held in 1914 in Muskogee, Oklahoma, is indicative of the progress that is being made in trucking, by colored people in Missouri:

Mr. H. P. Ewing, Kansas City, Missouri: I am a truck farmer and have been following that business for a good many years. We have a combination of Negro truck farmers in Kaw Valley, the region round about Kansas City, where we have banded together for mutual benefit and for the special purpose of which I shall tell you presently. We have 155 acres of good trucking land that we own jointly and one of the principal objects of our coming together was to start a big strawberry and truck farm in order to furnish work for colored boys and girls of Kansas City and surrounding country during their summer vacation period or other times of the year when they are out of school. We raise not only strawberries but likewise peas, beans, onions, tomatoes and all such truck in which their labor as helpers and pickers can be used to advantage. In this way these colored boys and girls of Kansas City and vicinity are able to get healthful recreation and profitable employment at one and the same time. (Applause.) During the past year we had 25 acres in potatoes, 30 acres in watermelons, 5 acres in onions, 3 acres in parsley, 5 acres in cabbage, 2 acres in carrots, 2 acres in onion sets, besides several large patches of strawberries, beans, peas, sugar corn and the like. We have three horses, besides others that are used when needed; two wagons, farming implements, etc., and all this taken together constitute the assets of the Kaw Valley Truck Farm Company.

We have paid to our people this year $1166.65 for labor performed, most of which went to the colored boys and girls who attend the city schools in Kansas City. We believe that by employing these boys and girls we are not only promoting their health but helping them along in a tangible way and teaching them principles of industry that will fit them to go into the business of truck farming. (Hearty applause.) We call this "Kaw Valley Truck Farm No. 1," for it is our aim and object to have a chain of such farms scattered about in various sections of Missouri and Oklahoma. (Applause.)

We have 25 acres of potatoes to dig this year, 5 acres of cabbage heading up, 5 acres in onions, 2 acres of onion sets, 2 acres in carrots, besides a number of other things actually growing and maturing each day, and we have actually paid to members of our own race, mostly school boys and girls, $1166.65 for labor performed; this was paid to them in cash money. (Applause.) Farmers nearby have depended largely for labor upon people who go to the country, work on the farm during the day, and come back to the city every night. We furnish work for the colored boys and girls who attend the city schools and work for us during their vacation and at odd times, thus helping along as many as we can accommodate. We keep two men and five boys on the farm regularly, and our tomato crop this year will bring us something like $2,000.

THE SQUASH MAGGOT

A great many inquiries are received at the Experiment Station every year asking for a remedy for the large squash bugs which is thought have been attacking the squash vines about the crown, causing them to die.

I had never seen this bug abundant enough to do very serious injury to squash vines in this State, and its injuries, so far as I have observed, are always to individual leaves of a plant.

There is a maggot, however, which often burrows into the crown of squash vines causing the entire plant to wilt and die, and because the squash bugs are seen about the plant and the maggot is not discovered, the injury is charged to the bugs. Whenever this maggot is present the crown of the plant will be found badly injured and often almost entirely rotted off. When the maggots are mature, they undergo their transformations in the soil about the crown and roots of the plant and emerge as a two-winged fly much resembling the common house fly but somewhat larger.

When vines are killed by this maggot, the dirt about the crowns of the plants should be removed and the insects crushed under the foot, or killed in some other way so as not to be allowed to breed the flies to continue the injury another year.

When squash vines wilt and die within a few days, and the maggots are not found

SPECIAL OFFER!

For a Limited Time Only

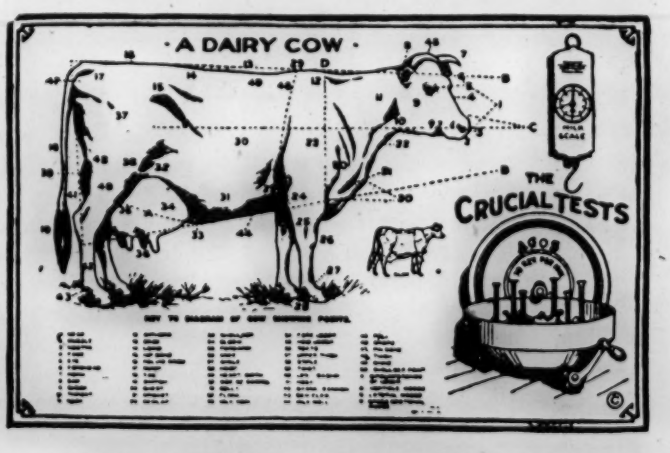
THE RURAL EDUCATOR *and* THE NEGRO FARMER

Both publications very cheap. Here is an exceptional opportunity.

THE RURAL EDUCATOR,
One year, regular price . . $1.00
THE NEGRO FARMER, bi-weekly
One year, regular price . . $1.00
$2.00

Both Papers, one year, Only $1.80

THE RURAL EDUCATOR is the National Rural Educational Monthly, that is devoted to rural education and the teaching of Agriculture, Home Economics, and Manual Training. The Educator also sends a fine farm (Dairy Cow) Chart with every annual subscription.



THE NEGRO FARMER, published in the interest of the Farm, Home and Garden, is earnestly seeking to make the country a better place for colored people to live in.

Don't you want these two splendid papers?

Then act right away and take advantage of this exceptional opportunity while you can.

WRITE US TODAY

Old subscribers, why not take advantage of this excellent offer to renew your subscription? Write:

THE NEGRO FARMER, Tuskegee Institute, Alabama

about the crown of the plants, it is almost certain that they are dying as a result of a bacterial disease which is often carried from plant to plant by insects until the entire patch is affected and often destroyed. For this trouble the best remedy is to pull and burn the vines as soon as they are seen to be dying, and all insects pests, such as squash bugs and the striped squash beetle, should be destroyed as completely as possible as they carry the germs of the disease from one plant to another.

C. P. GILLETTE.

Colorado Agricultural College.
—*News Notes Colorodo Agricultural College.*

COUNTRIES PROHIBITING CEREAL EXPORTS

Exports of various articles of food have been prohibited by many countries since the outbreak of the present European war. The International Institute of Agriculture gives the following list of countries from which it is forbidden to export certain articles:

Cereals generally are forbidden to be shipped out of Austria-Hungary, Belgium, Bulgaria, Denmark, France, Germany, Great Britain, and Ireland, Italy, Netherlands, Roumania, Sweden, Switzerland, Egypt, Tunis, Union of South Africa, Australia (except to Great Britain and Ireland), New Zealand, and, to some extent, out of Canada and Russia. The regulations of some of the countries differ as to what cereals are prohibited, what countries of destination are affected, and as to other details.

Great Gritain and Ireland, also Switzerland, prohibit the export of all foodstuffs.

—*U. S. Farmer's Bulletin* 665

COMPOST PEN PAYS WELL

No farm is conserving all of the manure possible without keeping at all times a compost pile on which trash may be thrown. Just a rail pen built up three or four rails high will be sufficiently large and strong to hold this material together. Practically all kinds of trash may be thrown on this, such as ashes from the fireplace, hair and other refuse when killing hogs, soapsuds, leaves, weeds and in fact, anything of this kind that will rot.

Several loads of excellent manure may be collected on any farm in a year if handled in this way. Not only will good manure be collected, but it will serve to have all this trash and other unsightly stuff cleaned up and out of the way. There is no reason in the world why at least a half dozen two-horse wagon loads of this kind of manure should not be collected on practically every farm in the country and on a conservative basis this stuff is worth $2.50 per load, which would make the whole thing worth $15. True, this is no great big amount, but little things play an important part after all, and the cost of making this manure is practically nothing. And at the same time the things necessary to make this manure will naturally cause the ground around the house to be kept more sightly.—Southern Farming.

CARE OF YOUNG CHICKS

By H. L. Kempster

Studies at the Missouri Agricultural Experiment Station warrant the following recommendations in regard to the care and feeding of young chicks:

During the first two days of the chick's life it should rest and be kept warm. It is better without having food until it is forty-eight hours old. Then the following mixture should be fed in a dry litter and also in a shallow tray: 3 parts finely cracked wheat, 3 parts finely cracked corn, 1 part steel cut oats. Keep some of this in the litter all the time.

Chicks should have access to a clean drinking fountain which should be so constructed that they cannot get themselves wet. It is also desirable to give them access to sour skim milk or butter milk. Twice daily the chicks should receive rolled oats or the following mixture: 3 parts bread crumbs, 3 parts corn bread, 1 part boiled egg. This mixture may be fed dry or it may be moistened with sour milk. A very small amount of charcoal and finely cut green food should also be fed.

Continue the mixture of wheat, corn and oats until the chicks are four weeks old changing gradually from the finer to more coarsely ground feed. Keep the following mixture in a box where chicks may run to it at all times; 30 parts wheat bran, 30 parts corn meal, 30 parts wheat middlings, 10 parts beef scrap, sifted fine and 1 part bone meal.

Keep fine charcoal and grit where chicks may have free access to it. Feed four times daily. Continue the green feed and give the chicks milk. It may be advisable to feed a wet mash once a day at 4 P. M. Feed only what the chicks will eat up clean before going to roost. Change gradually from chick food to cracked corn and wheat. Chickens that are not yarded should be fed corn and wheat in litter as a scratch food and should also have access to a dry mash in a hopper where they can help themselves.

Raise chickens with the simplest rations possible. Clean food, consisting of cracked and ground grain, animal food, such as sour milk, buttermilk, commercial meat scrap and bone meal; clean water, plenty of shade, comfortable and dry quarters, freedom from lice and access to clean fresh earth are essential for succesful for successful brooding.—Missouri Ag'l Exp. Station.

HARVESTING COW-PEAS FOR HAY

Cow-peas should be cut for hay when most of the pods are developed and when the first pods and some leaves begin to turn yellow. At this stage the plant has attained its growth and none of the leaves have been lost. If cut before maturity, the vines are watery and difficult to cure, while if left too late before cutting there will be an unnecessary loss of leaves in handling, and the stems will be tougher and more woody. Cow-pea hay should be handled in curing in about the same manner as alfalfa, but it cures more slowly than alfalfa. A good practice is to begin cutting in the morning as soon as the dew is off when the indications are for favorable weather for a number of days. Before the leaves have become very dry the hay should be raked and allowed to cure in the windrow a short time. It should then be placed in cocks of moderate size, made as high in proportion to circumference as possible. The cocked hay should be allowed to remain in the field for three or four days, until the stems of the peas are well cured, when the hay should be mowed or stacked. Where possible cow-pea hay should be stored under shelter. The coarse nature of the forage makes it hard to keep in the stack, since it does not shed water readily.

FOR ENSILAGE

When sown alone cow-peas should be harvested for ensilage at about the same stage of maturity as for hay. They should be cut only a short time before they are hauled to the silo; should be raked green, placed in small bunches or loaded on to the wagons directly from the windrow. When cow-peas are planted with corn for ensilage, the combined crop may be harvested with the corn binder and handled in the same manner and as easily as corn planted alone for ensilage.

FOR SEED

Cow-peas ripen so unevenly that it is difficult to judge at just what stage of maturity to cut for seed. With most varieties blossoms, green pods and ripe peas occur at the same time, and this condition continues usually until frost. Harvest before a heavy frost or when most of the pods are brown and the larger proportion of the peas are ripe.

In some of the Southern States, where labor is cheaper, the peas are picked by hand for seed labor in this state this method is hardly practical, although where labor can be secured peas may be picked by hand and thrashed for about one dollar a bushel.

There are several makes of bean- and pea-picking machines manufactured and sold upon the market to-day, but they are not extensively used and it is doubtful if they could be successfully used in this climate, where the peas could not be allowed to complete ripening before picking. A method of harvesting cow-peas for seed is to pull the vines by hand, place in small shocks, and leave in the field until well cured. The peas may be thrashed directly as hauled from the field or they may be stacked and thrashed later.—*Kansas State Agricultural College...*

TELL YOUR FRIENDS

Friends frequently write us very kind letters expressing their appreciation of The Negro Farmer. We are very grateful for these letters; but we wish to beg that our friends will say some kind words to their friends, also, about the paper and help us to spread its circulation. A pleased subscriber can help us very much if he will say a kind word about the paper to his neighbors.

FRESH MEDICINES

At a Modern Drug Store

Perfumes, toilet articles, cold drinks, clean, fresh medicine, rubber goods, shoe polish and everything in the drug line.

Special care given to prescriptions

Trade at JOHNSTON BROS. DRUG CO.
Tuskegee, Alabama

W. E. HEBERT

GROWERS OF POTATO SETS

NANCY HALL A SPECIALTY

The Nancy Hall Potato is one of the sweetest, best flavored, mellowest, prettiest, best adapted to table use and best keeping Yam Potatoes to be had:

Sets are now ready for sale and shipment

The capacity of our beds is 50 to 75 thousand Weekly: We ship by Express or Parcel Post to any part of the U. S., guaranteeing the Sets to reach You in good condition: Price 30 cents per 100 $2.50 per 1000 F. O. B. Boley Oklahoma. Remittance must accompany order: Reference, Farmers and Merchants Bank Boley, Oklahoma.

ADDRESS, BOX 151 Boley, OKLAHOMA

Threshing Problem Solved

A combination machine at last, that does the work. Threshes cowpeas and soy beans from the mown vines, breaking less than 2 per cent. Wheat, Oats, Rye and Barley. Nothing like it. "The machine I have been looking for for 20 years",—W. F. Massey. "It will meet every demand!"—H. A. Morgan, Director Tenn. Exp. Station. Booklet 99 free.

Koger Pea and Bean Company,
Morristown, Tenn.

Complete Water Tower Outfit Only $49 500 Gallon Cypress Tank and 20-foot Steel Tower, as shown in cut. Other sizes equally cheap. Tank guaranteed for five years. Same outfit on credit at slightly higher price. Complete Water Works equipment. Better get our catalogue today, and our New Way Selling Plan No. 71 free.

THE BALTIMORE CO., Baltimore, Md.

Fox and Wolf Hounds of the best English strains in America 40 years' experience in breeding these fine hounds for my own sport and protection to sheep, hogs and poultry. Send 4 cts. in stamps for catalogue.

T. B. HUDSPETH, Sibley, Mo.

AGENTS WANTED FOR
W. T. McKissick & Co's.
FAMOUS 90 DAYS TREATMENTS
No. 1, No. 2 and No. 3
For Scalp, Hair and Skin
P. O. Box 102, WILMINGTON, DEL.

MAILED ANY WHERE IN U.S. POSTAGE PAID — $1.00

Agents Wanted. Write for Literature.

Magic Shampoo Drier Co.
Minneapolis, Minn.

KINKY HAIR

Atlanta, Ga.
Exelento Medicine Co.,
Gentlemen: I am sending you my picture to show you what your EXELENTO QUININE POMADE has done for my hair. It has grown to 26 inches long and very thick hair: it is soft and silky, and can now fix up my hair the way I want to. It is certainly the best hair grower in the world; it also keeps the scalp very clean,
ANNIE JONES.

AGENTS WANTED EVERYWHERE.
Write for particulars today

Don't be fooled by using some fake preparation which claims to straighten your hair. Kinky hair cannot be made straight; you are just fooling yourself by using it. You have to have hair before you can straighten it. Now this

Exelento Quinine Pomade

is a Hair Grower which feeds the scalp and roots of the hair and makes the hair grow very fast and you soon can see the results by using several times. It is a wonderful Hair Grower. It cleans dandruff and stops Falling Hair at once. It leaves harsh, stubborn, nappy looking hair soft and silky, and you can fix up your hair the way you want it. We give money back if it don't do the way we claim. Try a box. Price 25c by mail, on receipt of stamps or coin.

EXELENTO MEDICINE CO., Atlanta, Ga.

Do You Know

The latest facts of Negro Progress along all lines?

About the latest phases of the Race Question in all parts of the world?

What is the most recent legislation affecting the Negro?

What are the present policies with reference to Negro Education?

The number of days of schooling per year for every Negro child if each one got his share?

The first Negroes brought to Virginia were servants and not slaves?

How Negro slavery was instituted in this country?

The origin and status in slavery of the Free Negro?

About the black counties in the South in 1860 and 1910.

The laws of the several States relating to intermarriage of the races?

How much sickness and deaths cost Negroes annually?

All the above facts and much other new information are given in

The Negro Year Book
For 1914 and 1915

MONROE N. WORK, Editor

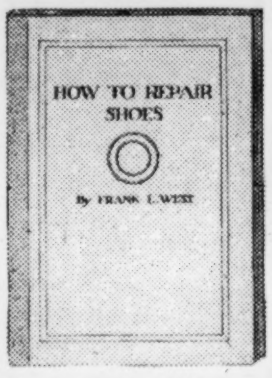
This, the third edition of the Negro Year Book, has been enlarged and revised. Its 400 pages bring down to date in systematic summary form all the facts about the Negro in America. Meets the demand for concise information concerning the condition and progress of the Negro race.

The list of articles and publications, general and particular, have been revised and enlarged. These furnish the reader with additional references to every phase of Negro life, or, the Negro problem. Full Index.

Price 25c. By mail 35c

Reductions will be made to persons desiring ten or more copies.
Agents wanted. Write

The Negro Year Book Co.
Tuskegee Institute, Ala.



GET THIS BOOK AND MAKE MONEY

How To Repair Shoes

is a book with twenty-one lessons and thirty-five clear drawings which make shoe repairing as plain as day. All kinds of jobs are explained and illustrated. Any boy can repair shoes if he reads this book. Over five hundred are being used today in this and other countries.

Send 55 cents and a copy will be mailed you.

N. E. West,

Box 54, Tuskegee Inst., Ala.

LEARN TO GROW HAIR AND MAKE MONEY

Complete Course by Mail or by Personal Instruction. A Diploma from

LELIA COLLEGE OF HAIR CULTURE

is a Passport to Prosperity

Is Your Hair Short Breaking off Thin or Falling Out?

Have you Tetter, Eczema? Does your scalp itch? Have you more than a normal amount of Dandruff? If so, write for Mme. C. J. Walker's Wonderful Hair Grower, which positively cures all scalp diseases, stops the Hair from falling out and starts it at once to Growing.

A Six Weeks' Trial Treatment sent to any address by mail for $1.70 Make all money orders payable to Mme. C. J. Walker. Send stamp for reply. Agents wanted. Write for terms.

These Remedies are manufactured only by

THE WALKER MANFG. CO.
640 N. West Street
Indianapolis, Indiana

In writing business firms always say, "I saw your ad in THE NEGRO FARMER." This helps you and doesn't hurt us.

Reaping a Harvest from the War

Advertisers, a Word!

Read this and see if You Belong in the List Below

Because of the fact that the European War has struck the Cotton-growing States such a stunning blow, all newspapers, farm papers and all who wish the South well are advising Southern farmers to grow less cotton and more food. As a result, the following dealers, if they are far-sighted, will reap a harvest from the War — DEALERS IN Garden Seed, Hogs, Chickens, Ducks, Geese, Guineas, Cows, Hares, Orchard Plants, Sheep, Eggs, Mail-Order Goods that are Cheap in Price

THE NEGRO FARMER reaches that class of farmers who are interested in the articles above

An Advertisement in THIS Paper WILL PAY

Why Everybody Should Read

The Negro Farmer

For the Farmer

It is a standard, high grade Farm Journal, written in the simplest language.

For the Women on and off the Farm

It is a source of help in the home, garden, laundry, kitchen and on the poultry yard.

For Teachers

It is always full of supplementary matter especially suitable for the class-room. Several teachers in the Tuskegee Institute use the papers regularly in their classes.

For Colored Children

Its stories of how colored men and women are succeeding are said by many teachers to be the best of their kind to be found anywhere.

For Readers of Newspapers and Magazines

The Negro Farmer is a necessity. Its "Farmers' Dictionary" explains all public questions, fully, carefully and in an interesting manner.

For White Landowners Who Employ Colored Farmers

The Negro Farmer is a splendid investment if it is put into the hands of colored tenants and laborers.